

Banqueting

Every banquet deserves a setting that adds something extra to the occasion. That's where Ewood Park scores again. From the intimacy of the Directors Private Lounge where small parties can dine or to the impressive Premier or Jack's Suite where hundreds can enjoy commanding views across the spectacular sporting venue.



Banqueting – the very word conjures up visions of food in abundance, a succession of dishes, freshly prepared and brought to the table in style. Northcote at the Rovers are part of the same group as the award winning Northcote in Langho, Lancashire. Nigel Haworth works closely with Head Chef, David Lyon to ensure all the dishes have great flavours and freshness and are cooked to perfection.

We are happy to create bespoke menus for your event or you can choose from our set banqueting menus with prices starting from £22.00 per person.



SAMPLE MENU

Pressed Ham Hock,
Quail Egg, Pickled Apple Puree,
Crackling, Garden Leaf

Breast of Goosnargh Chicken,
Champ Mash, Creamed Leeks
& Chestnut Mushrooms,
Buttered Puff Pastry

Chocolate Fudge Slice,
Chocolate & Orange Mousse,
Simpson's Cream

Freshly Brewed Exchange
Coffee & Chocolate Mints

[£22.00]

SAMPLE MENU

Mrs Kirkham's Lancashire
Cheese Soufflé, Herb Salad,
Beetroot Chutney

Glazed Shank of Lonk Lamb,
Rosemary Mash,
Braised Tarleton Onions,
Fine Green Beans,
Rustic Lamb Sauce

Treacle Tart,
Simpson Cream

Freshly Brewed Exchange
Coffee & Chocolate Mints

[£24.00]

"I just wanted to thank you and your staff for a wonderful evening on Saturday night. The room looked fab, the food was delicious and the service spot on. A great evening was had by all and I've had some very positive feedback"

Helen Berry, Westholme Winter Ball

